THE J.M. SMUCKER Co

Chocolate Chip Peanut Butter Cookies

Take your peanut butter cookies up a notch. Featuring **Jif®** creamy peanut butter and plenty of chocolate chips, our chocolate chip peanut butter cookies recipe is perfect for the holidays — or any day that ends in “y”.

Prep Time	Cook Time	Serves	Difficulty
25 mins	10 mins	36	Easy

Ingredients

- 1 1/4 cups Creamy Peanut Butter
- 1 cup firmly packed brown sugar
- 1 large egg
- 3 tablespoons water
- 3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup semi-sweet chocolate chips

Directions

Step 1: Heat oven to 350°F.

HEAT oven to 350°F.

Step 2: Beat together peanut butter and brown sugar, then add egg and water until blended.

BEAT peanut butter and brown sugar in a large bowl with the mixer on medium speed until creamy. Beat in the egg and water until blended.

Step 3: Add combined, remaining dry ingredients then add chocolate chips and stir.

STIR together flour, baking soda and salt in a small bowl until blended. Beat these dry ingredients into the peanut butter mixture until evenly combined. Stir in the chocolate chips.

Step 4: Drop tablespoonfuls of dough onto baking tray and crisscross with fork.

DROP by tablespoonfuls of dough onto a baking sheet. Press with a fork to flatten slightly in a crisscross pattern.

Step 5: Bake then cool.

BAKE 8 to 10 minutes or until golden brown. Cool 1 minute on baking sheet. Remove to a wire rack to cool completely. Enjoy the cookies.

Images

